

# *Dinner Menu*



108 Castro Street  
Mountain View CA 94041  
650-940-1717

## Antipasti

### ***Bruschetta Napoletana \$8.95***

Toasted Slices of Homemade French Baguette Topped with Fresh Chopped Tomatoes, Red Onions, Garlic, Basil and Olive Oil

### ***Bocconcini di Mozzarella alla Caprese \$9.95***

Fresh Mozzarella, Tomato Slices, Basil, Oregano, Olive Oil and Balsamic Vinegar

### ***Aubergines alla Modenese \$8.95***

Hot Stew of Marinated Eggplant with Olive Oil, Diced Red Onions, Tomatoes, Garlic and Roasted Sweet Red Bell Peppers; Topped with a Sprinkle of Parmesan

### ***Vongole al Vapore \$11.95***

Steamed Manila Clams, Butter, Garlic, White Wine, Lemon Juice, Green Onions and Basil

### ***Calamari Fritti \$11.95***

Lightly Breaded Calamari Served With Tartar Sauce and Marinara Sauce

### ***Carpaccio di Manzo alla Parmigiana \$9.95***

Paper Thin Slices of Top Round Beef (uncooked), Chopped Red Onions, Capers, Dijon Mustard and Grated Parmesan Cheese

## Zuppa del Giorno

***Delicious Homemade Soup (Inquire with your Server) Cup \$5.95 • Bowl \$7.95***

## Insalate

***(Add Chicken \$6.95, Prawns \$12.95, Salmon \$14.95, Blackened Calamari \$9.95)***

### ***Insalata della Casa \$5.95 (Entrée size \$9.95)***

Spring Greens, Kalamata Olives, Red Onions, Grated Parmesan Cheese and House Dressing

### ***Insalata Caesar Cardini del Lago Maggiore \$6.95***

Tossed Romaine Lettuce with Parmesan Cheese, Garlic Herb Croutons and Classic Caesar Dressing

### ***Insalata Minoo \$9.95***

Fresh Romaine Lettuce, Cucumbers, Tomatoes, Diced Red Onions, Basil, and Lemon Herb Dressing

### ***Insalata D'Avocado \$9.95***

Fresh Avocado, Romaine Lettuce, Gorgonzola Cheese, Walnuts, Tomatoes and Red-Wine Vinaigrette

### ***Insalata Spinaci \$8.95***

Fresh Spinach Tossed in Italian Dressing with Slices of Orange, Red Onions, and Kalamata Olives

---

***We require a minimum expenditure of \$13 per person, and \$19.95 for all parties of nine or more guests.  
Only one (1) Passport Card discount permitted per table.***

## Primi

*(Choice of Gluten Free Penne or Whole Wheat Linguini, Add \$2.00)*

### ***Capellini al Pomodoro Fresco \$14.95***

Angel Hair Pasta, Fresh Tomatoes, Garlic, and Basil

### ***Fettuccine alla Diavola \$16.95***

Flat Noodles with Chunks of Marinated Eggplant, Garlic, Onions, Basil, Paprika, Red Bell Peppers and a Spicy Marinara Sauce

### ***Gnocchi al Pesto \$17.95***

Potato Dumplings in a Rich Pesto Cream Sauce Topped with Kalamata Olives

### ***Ravioli di Funghi Selvatici \$17.95***

Wild Mushroom Ravioli in a White Wine Cream Sauce with Roasted Bell Peppers, Shallots and Basil

### ***Linguini alle Erbe con Verdure \$16.95***

Fresh Tomatoes, Artichoke Hearts, Capers, Olives, Roasted Garlic and Red Chili Flakes

### ***Fettuccine Alfredo \$16.95 (Chicken \$19.95, Prawns \$21.95)***

Flat Noodles Tossed in Creamy Alfredo Sauce

### ***Tortellini alla Veneziana \$18.95***

Tortellini Pasta with Prosciutto and Sundried Tomatoes in a Light Cream Sauce

### ***Linguini Azzurro \$24.95***

Sautéed Black Mussels, Clams, Prawns, Sea Scallops, Garlic and Scallions, Fresh Tomatoes & Herbs with a Touch of Marinara Sauce

### ***Penne con Pollo \$18.95***

Penne Pasta with Chicken Tenderloins, Artichoke Hearts, Oregano, Sundried Tomatoes, and Basil in a Marinara Sauce with a Touch of Cream

### ***Spaghetti alla Carbonara \$18.95***

Spaghetti with Sautéed Prosciutto and Green Peas in a Cream Sauce

### ***Spaghetti con Polpette Di Manzo \$17.95***

Homemade Beef Meatballs over Spaghetti with Basil in a Marinara Sauce

### ***Carne Lasagne \$18.95***

Meat Lasagna made with Ground Beef, Spinach, Mushrooms and Onions, Baked with Béchamel Sauce, Ricotta, Mozzarella and Parmesan Cheese; Served with Tomato Cream Sauce and Vegetables

---

*18% gratuity added for all parties of 6 or more and for all tables paying with three or more credit cards.  
Cake hosting is \$2.50/ person; \$1.50 for splitting a dish. Not responsible for lost articles.*

## Secondi

### ***Pollo Azzurro \$18.95***

Chicken Breast Sautéed in White Wine, Lemon Juice, Cream with Fresh Tomatoes and Basil, Served with Garlic Mashed Potatoes and Vegetables

### ***Pasta Forestale \$19.95***

Sliced Chicken Breast with Prosciutto, Shiitake Mushrooms & Green Onions, Served on a Bed of Penne Pasta & Topped with Mozzarella Cheese

### ***Pollo Sauté Sec alla Francese \$18.95***

Chicken Breast Sautéed in Red Wine and a touch of Demi-Glace with Red Onions, Button Mushrooms and Garlic; Served with Garlic Mashed Potatoes and Vegetables

### ***Salmone alla Stromboli \$23.95***

Fresh Grilled Filet of Salmon in White Wine Sauce with Shallots, Garlic, Capers and Fresh Herbs; Served with Risotto

### ***Gamberoni alla Ligure \$23.95***

Five Prawns Sautéed in White Wine Cream Sauce with Butter, Garlic, Fresh Tomatoes, Basil & Green Onions; Served with Crispy Polenta filled with Dungeness Crabmeat

### ***Risotto Pescatore \$24.95***

Saffron Risotto with Sautéed Black Mussels, Clams, Prawns, Sea Scallops, Sundried Tomatoes and Green Peas

### ***Piccata con Erbe Aromatiche - Chicken \$18.95, Veal \$23.95***

Tender Veal Cutlets or Chicken Breast Sautéed in White Wine Sauce with Fresh Lemon Juice, Capers, Shallots, Fresh Herbs and Garlic; Served with Garlic Mashed Potatoes and Vegetables

### ***Scaloppine di Vitello \$22.95, Scaloppine di Pollo \$19.95***

Tender Veal Cutlets or Chicken Breast Sautéed in Red Wine Demi-Glace with Olive Oil and Wild Mushrooms; Served with Garlic Mashed Potatoes and Vegetables

### ***Carré D'Agnello \$29.95***

Grilled Lamb Chops Grilled to Desired Temperature; Served over Risotto with Shiitake Mushrooms and Green Peas in a Brandy Cream Demi-Glace

### ***Filet Mignon \$32.95***

Grilled to Desired Temperature with Red Wine Demi-Glace; Served with Truffle-Oil Fries and Vegetables

### ***Bistecca alla Griglia \$29.95***

Ribeye Steak Grilled to Desired Temperature with Shiitake Mushroom Red Wine Demi-Glace; Served with Garlic Mashed Potatoes and Vegetables